

A PAGE OF PRACTICAL AND WHIMSICAL INTERESTS FOR WOMEN—IN THE SHOPS—CYNTHIA

SOME DELICIOUS SPICY COOKIES; MRS. WILSON GIVES THE RECIPES

They Are Very Easy to Make When You Know How, but It's Important to Follow Directions

Learn How to Make Sand Tarts, Spiced Jumbles, Molasses Snaps and Others You'll Like

By MRS. M. A. WILSON

THERE is a species of cakes that come between the shortcakes and the regular cakes. These are called cookies, jumbles, wafers and snaps. The housewife frequently encounters much difficulty and oftentimes failure in making this variety of sweet dough. This is due entirely to her methods of mixing and handling the mixture. First of all, she must realize that each variety of food has its own recognized method of preparation.

In making sponge cakes there is a special way of handling the mixture to insure results, and so with the semi-full pound, bride and wedding cake. So, too, these delicious, delicate morsels of goodness must be put together in such a manner that failure will be impossible if the recipes are followed closely.

The three recognized methods of mixing these doughs are: First, sugar and flour are mixed together and then sifted before starting the mixing process. Second, the sugar and shortening are creamed. Third, the sirup and shortening are boiled.

Considerable care is necessary for good results. First, the pans must be scrupulously clean. Second, baking sheets having one-quarter inch turn should be used in preference to the other style pans. Failing these, turn the ordinary baking pan upside down and prepare as directed, and then place the cookies in position and bake. The reason for this is that these little cakes must be baked in a quick, even heat.

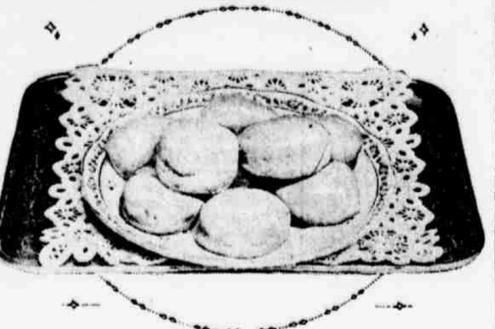
Now, where the pan has sides of one or two inches or higher the heat defects, causing the cookies to bake unevenly. For example, the burnt ones are near the edge of the pan. Two methods are used for preparing the pans: First, grease and rinse under cold water for hard cakes. Second, grease and flour for soft cakes.

Materials and Oven It is poor economy to use anything but the best materials. Good spices, the best of flavoring and a high-grade sirup are necessary for good results. A moderately hot oven is also necessary. These cakes must be baked a pale yellow. The usual time takes from eight to ten minutes. A dry cookie, unless it is a snap, is tasteless.

A Trade Secret For nice well-flavored cookies the dough should be at least twenty-four hours old. This gives it time to blend, and when baked the cookies will have a nice appearance. This dough, once mixed, should be placed in a cool place, where there will be no chance of its freezing.

Bakers have a stock dough from which many varieties may be made. The housewife may make up a batch

LIGHT FLAKY BISCUITS



In making biscuits there's a trick in the trade. In Mrs. Wilson's series on baking it is just these little tricks on which success depends, that she is careful to explain

of this dough and make from it three or four different kinds of cookies.

Stock Dough
Five ounces of shortening,
Two level tablespoons of sugar,
Cream well and then add, one at a time, three eggs. Beat each egg in well and then add
Seventeen ounces of flour,
One-half cupful of milk,
Two level tablespoons of baking powder.
Work well. This should be a fairly stiff dough. Cover it closely and set aside for twenty-four hours, then divide the dough into four parts.

Sugar Cookies
Use one part stock dough. Flavor, roll out on the oilcloth and then cut with a cutter. Lift with a cake turner or spatula and then wash with milk. Cover with granulated sugar and then bake for eight minutes. Currants, coconut or nuts may be added to the second part of the dough.

Peanut Cookies
Place the third part of the dough in a bowl and add one cupful of finely chopped peanuts. Blend well and then mold into balls the size of a walnut, then flatten between the palms of the hands. Place on a baking sheet prepared as given in the second method of the prepared pans and bake for eight minutes. Dates, raisins, figs and prunes may be used in the same manner.

Spiced Jumbles
To part four of the dough add
Two tablespoons of cinnamon,
One teaspoonful of cloves,
One-half teaspoonful of allspice,
One-quarter teaspoonful of nutmeg.
Blend well and then roll out one-half inch thick on the oilcloth. Cut and bake for ten minutes in a moderate oven.

Sand Tarts
One cupful of flour,
One cupful of sugar,
One teaspoonful of vanilla or nutmeg.
Sift to mix and then rub in eight tablespoons of shortening and then mix to a dough with one large egg. Roll one-quarter inch thick on the oilcloth and then cut and bake for seven minutes.

Molasses Snaps
One cupful of molasses,
One-half cupful of coffee.
Place in a saucepan and bring to

PLEASE TELL ME WHAT TO DO

By CYNTHIA

Swallow Your Pride
Dear Cynthia—I would like to ask you a question. I was staying near Philadelphia for some time and I read your questions and answers while there. I have continued reading them since I came here. I would like to know how I may get back to be friends with a girl whom I went with for one year. We became estranged on my finding that she was going with other fellows and she was lying to me about it. She does not speak to me and I do not care to speak first. Please tell me what to do. A DISTANT READER.

Of course, it was wrong for the girl to lie, but if you were not engaged to her, there was no reason for her not going with other boys. The only way to effect a reconciliation would be to have some girl write her a note saying you would like to be friends again. I hope the girl has learned her lesson, too, and will be glad to make up.

The Kind of Girls Men Marry
Dear Cynthia—This is in answer to a "Perfect Lady" and her query, "Why do many girls with whom they do not travel."

Every young man has ideals and visions of a mate. One of these is his own home and family. Some desire a quiet somebody of a "dried apple" type, rather than a "good scout." For some selfish reason they want the girl to be a "good scout" as a mother; they think she will not be content to devote enough time to staying at home and doing her housework; they think that when they are at work she will "spoil up" with other men. To sum up, they think they are taking a chance in marrying a "good scout," and so they pick out "dried apples" on the principle of "safety first."

Let the girls who like good men speak up and say whether they would be willing to settle down and do housework and let us hear from some of the boys on "Why men marry the girls with whom they do not travel" and on "My choice of a mate." The discussion ought to be helpful.

Don't Run Away
Dear Cynthia—I am a girl eighteen years of age, considered good looking, although I don't think so myself. I go to school and have a very good education. My parents want me to finish my education. I am coming to you for advice. I hope you will be able to help me. I will appreciate it very much. Give everything I want from my parents, and I will be glad to give you anything you want. DOLLY.

Don't run away, dear. If your parents object to your marriage they doubtless have a reason. Even if the reason is only your youth, finish your education by all means and then ask your parents to give you their permission to marry the young man. You will both be better for having your education. I hope you will always be glad that you listened to your parents.

Don't Mind the Boys
Dear Cynthia—I am a girl fifteen years of age and am attractive and well-dressed. I have a lot of boys who like me, but lately they don't bother with me. I am interested in you and very interested. I have never had any boy who has made me feel that way. I am interested in you and very interested. I have never had any boy who has made me feel that way. I am interested in you and very interested. I have never had any boy who has made me feel that way.

Have you been very friendly with the girls as well as the boys? Very often a girl who is very popular with the boys and therefore does not pay much attention to classmates of her own sex, in the long run, the boys do not like this. In their hearts they think most of the girl who goes about with the boys and who is interested in all their activities. So, little girl, forget that you are wealthy and wonderfully dressed and that the boys are very much interested in you. Begin all over again and make the girls your aim this time. And then, dear, take some interest in your education. You may not think so, but the things you learn in school are what will help you in the future. Look ahead, little girl. Work hard for education. You will be glad, after all, to stretch a good bit further than school. Don't be unhappy. Write and tell me how my plan works out.

Wilmington Marriage Laws
Dear Cynthia—Do you have to live in Wilmington any length of time to be married there? I want to be married this month and wish to know if a resident for a while. What are the laws for marriage there and would it be in the Philadelphia papers. Good luck to you.

LA VAILLE
The marriage laws of Delaware are very strict. You must be a resident of the State for a certain length of time before you can be married there. I suggest you consult a lawyer in Wilmington for a definite answer.

An Easy Time Saver
Don't waste time haphazardly for a door at the bottom of your handbag, which a black silk cord to the top of the bag and have it long enough to reach the bottom. At the lower end of the cord make a knot; fasten a safety-pin to the knot and pin it through the top of the bag. When the key is wanted, simply pull up the cord. By following this method, the key will never be missing. If preferred, a small key-ring may be used instead of the safety pin.—February McCall's.

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SERGE AND JERSEY SILK ARE COMBINED

The Woman's Exchange



This very distinctive frock is black jersey silk and blue serge. The waist is held in with one of those new French girdles of braided silk

A Daily Fashion Talk by Florence Rose
NEVER have one-piece frocks, in combination of two materials, been so attractive as they are at this very minute. Perhaps that is because, in spite of the war and consequent interruption in the weaving of fabrics, the shops really have a wonderful collection of fabrics of all sorts, that need only to be in the hands of a good dressmaker to form themselves into graceful lines and gracious folds.

Of course, the new silk jersey, by whatever name it goes, is partly responsible for this praise bestowed on fabrics. Satin is still combined with serge, but in some of the newest frocks the combination is of serge and jersey—tricot or one of the other heavy silk jersey fabrics. Contrast in the combination of fabrics is always rather fascinating. That is what makes an evening dress of georgette trimmed with fur so alluring, or a tulle shoulder scarf heavily encrusted with metallic sequins. And in the combination of serge, almost wiry in texture, and these heavy silk jersey fabrics, so soft, so clinging, so supple, there is a most interesting contrast.

In the frock today there is the utmost simplicity of line, and the color combination is that of black and dark blue, by no means new. Yet there is something so expert in the workmanship of the frock, so lovely in the design, that it has far more distinction than an elaborate combination of vivid colors could claim.

The underskirt, of the silk fabric, is narrow, but gives sufficient width for grace, and the long tulle hangs in generous lines from the bust. It is slightly held in at the normal waistline by one of those new French girdles of braided silk, ending in two small tassels.

As for the hat, it is a new shape, narrow at the back, wider at the front. It is of straw, trimmed with a big, soft bow across the front. It is slightly held in at the normal waistline by one of those new French girdles of braided silk, ending in two small tassels.

Today's Beauty Hint
Five minutes a day really is enough to keep the nails in presentable condition, but added to this should be a detailed manicuring once a week. In the five daily minutes push back the cuticle with an orange wood stick and then rub a bit of cold cream into the nail. Be careful not to dig in the flesh with the end of wood stick but go at the task gently. The rest of the five minutes can be devoted to seeing that the nails are perfectly clean. Never use scissors on the cuticle.

Wool and Beads
New georgette blouses are trimmed with beads coarsely fastened in place with bright colored strands of worsted. The combination is interesting.

The Woman's Exchange

TODAY'S INQUIRIES

- 1. Seven states have women at the head of the public school system. Name these states.
- 2. Why will you do the twelfth wedding anniversary call for?
- 3. As a woman grows older are plain or slightly fringed gowns more becoming to her?
- 4. Why is it unwise to clean windows when the sun is shining?
- 5. What will remove grease spots from marble?
- 6. What will remove heat stains from wood?

YESTERDAY'S ANSWERS

- 1. In the "Parlor Obstacle Race" two or three small objects are placed on the floor in a straight line and a girl is called in to take a walk at them. Then she is called to walk over them without knocking any of the objects down. Before starting she is to see him walking down gingerly, trying to avoid what a careful of a walk.
- 2. Looking glasses were first made in Venice.
- 3. Two colors in chiffon or net that go beautifully as trimmings for the dress are green and lavender and coral.
- 4. To correctly brush the hair part it in the middle and give each side fifty strokes, moving from the part out to the ends of the hair.
- 5. To keep new linens from rusting slightly, wash them in a solution of salt water.
- 6. To keep silk pieces from getting stained with hot water, first follow that with a solution of one-half cupful of salt to three quarts of water.

Stepdaughter Has No Claims

To the Editor of Woman's Page:
Dear Madam—If a lone widow marries a widow, what are the claims of the latter's daughter claim any of the widow's money at her father's death? Could she best protect her own rights?

The daughter could make no claim on this money upon her father's death. The mother could best protect her rights in the event that she might die first by making a will. If she died without leaving a will, her husband would have some claim on her money, and in this way it might indirectly reach the daughter.

A Pitiful Case

To the Editor of Woman's Page:
Dear Madam—Can you tell me where to apply for a district nurse for an old, helpless woman, who lives in this district and who has no one to care for her? She is a pitiful case, but she is very proud, and has to depend on a friend for care and support. The lady has no money, and is very little. Thanking you in advance, yours truly, MISS C. READ.

If you will apply to the Visiting Nurse Society, 1344 Lombard street, it will see that some one comes in each day to look after the poor old lady. I reported the case there and the society is waiting for the address. It will also try to devise some way to have her teeth fixed. I have no doubt if some kind-hearted dentist heard of this case he would be glad to interest himself. Don't you think it would be best to have this poor sufferer go to some home?

A Twelve-Year-Old Questioner

To the Editor of Woman's Page:
Dear Madam—I'm almost thirteen years of age and wish to ask you some questions in your column. One is a girl of my age who uses creams or lotions to keep the skin soft and in good condition. I have no doubt if some of the finger nails be manicured and how often.

A little girl of your age does not need creams and lotions. Wash your face each night with warm water and a good pure soap, and then dash cold water on it. If you go for a long and dusty automobile or train ride, then use a good cleansing cream to get the dirt off, but there is no necessity at your age to cream the face regularly.

The finger nails should be manicured once a week, but they should have a little attention every day. For the weekly manicure, file them first to a nice oval shape, then wash them in warm, soap water. Don't use hot water. Soak your hands in cold water with an orange stick. Push the cuticle and loosen the dead skin with a nail brush. Push back the cuticle and loosen the dead skin with a nail brush. Push back the cuticle and loosen the dead skin with a nail brush.

Wool and Beads

New georgette blouses are trimmed with beads coarsely fastened in place with bright colored strands of worsted. The combination is interesting.

WISDOM OF GIVING GIRLS OWN DRESS ALLOWANCE

This Is the Way to Teach Them the Value of Money—Increase Monthly to Quarterly Payments Later—An Answer to a Reader

Frost-Work

These winter nights, against my window pane Nature with busy pencil draws designs Of ferns and blossoms and fine spray of pines, Oak-leaf and acorn and fantastic vines, Which she will make when summer comes again, Quaint arabesques in argent, flat and cold, Like curious Chinese etchings. By and by, Walking my leafy garden as of old, These frosty fantasies shall charm my eye In azure, damask, emerald and gold. —Thomas Bailey Aldrich.

LETTER from a mother of a sixteen-year-old daughter introduces a matter vitally interesting to many mothers and even more so to daughters.

Daughter, it seems, is running away with father's pocketbook so far as clothes are concerned. She is just at that age when it is necessary for her to keep pace with the other girls in her class in school. Daughter claims a monthly allowance will settle the matter for her. Mother does not just see how this is possible, for the allowance her daughter asks averages less per month than the amount of money being yearly spent on her clothes now. My opinion is asked on the matter of allowances for young girls. Do I believe in them?

YES, frankly speaking, I am a strong advocate of allowances for girls, and, paradoxical as it may seem, the allowance that averages less per month when it is in her own hands than that yearly lump sum to which fathers' bills total with the paying of them out of her supervision.

Here is the secret of it: When a girl is dressing on her own allowance she spends her money carefully. You know it's one thing to be spending some one else's money and another to be opening your pocketbook to fish out your own dollars.

This does not mean to say knowledge of finance comes all at once—for instance, the day after father calls his daughter into the living room and hands her "the first installment." Once upon a time, I remember, there was the little miss of fifteen who was allotted \$40 a month as her share of the world's goods. The second day she came into power there arrive from the stores in her own arms the following articles: One raincoat, \$22; one pair of corsets, \$8.

Of course you may know where

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Mrs. Wilson Answers Housewives' Questions

My dear Mrs. Wilson—Can you tell me how to make apple jelly from the skins and cores? My mother had a cook who used to boil the skins and cores up with a little sugar and make jelly. She did this every time we had apples, and the first thing we knew we had several glasses of jelly. I can't find the proportions in any book and I can distinctly remember that she always measured the parings in a cup. Also, can you tell me what to do with the drippings from a leg of lamb? All that fat must be good for something and I have found, to my horror, that it will not fry.

FRANKLY A NOVICE.
Apple Jelly From Parings
FRANKLY A NOVICE—Wash the apples before paring and then save the parings and cores. Measure. Allow three quarts of parings and core to three pints of cold water. Place in a saucepan and bring to a boil. Cook slowly until the parings are very soft, mashing frequently with a potato masher. Strain the liquid and measure. Place in a saucepan and bring to a boil; then boil for ten minutes. Then add three-quarters cupful of sugar to each cupful of juice. Stir until the sugar is dissolved and then boil for ten minutes. Pour into sterilized glasses to cool. Cover with paraffin and store in the usual manner for jellies.

Look for an article on fats that will help you in this matter.
My dear Mrs. Wilson—I have had great success with a number of your recipes, and upon reading them last night I came across the one for English pork-pies. I have often heard my husband, who is an Englishman, speak with relish of these pies, and I read the recipe aloud to him, but he said they were not the kind of pork pies he referred to. The ones he means, he says, the pork is simply cut up—not sausage meat; that there

are hard-boiled eggs in them, too, and they are flavored with some kind of a root herb of which he couldn't remember the name, but it looked black. They were jellied, too, when eaten cold and had a thin crust.

Perhaps you can tell me what kind he means. Thanking you, I am,
Mrs. J. C. G.

Surrey Pork Pie
Mrs. J. C. G.—Cut the pork into pieces about one inch square, keeping the fat and lean separate. Line a mold with pastry and now place in alternating pieces of lean and fat pork, then a slice of hard-boiled egg, until the bottom layer is in position. Season with salt and pepper and lightly with thyme and sage, and then sprinkle freely with finely chopped truffes. Repeat, making the second layer. Now roll out the pastry for the top crust, taking care to wash it in four places so as to permit the steam to escape. Now place on top of the prepared pie one and one-half cupfuls of jellied stock. Place the lid in position, taking care to pinch the edges securely. Bake in a slow oven for one and one-half hours. Cool before using.

To Prepare the Jellied Stock
Crack small veal and pork bones fine and then place two pounds of bones in a saucepan and add
Four cupfuls of cold water,
One small carrot,
One small onion,
One jagot of soap herbs.

Ask Mrs. Wilson
If you have any cooking problems bring them to Mrs. Wilson. She will be glad to answer you through these columns. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

My dear Mrs. Wilson—I have a recipe for ham puffs, as follows: One cupful of flour, one cupful of boiling water, two eggs, three-quarters of a cupful of minced ham and one-eighth teaspoonful of curry powder, fried in deep fat. They are very nice except for two things, one is they do not get quite done in the center, and then they do not seem to be seasoned quite enough. Also, can you tell me what pastry jagger is? I have read the word in a pastry recipe, but do not know what it is or how to use it. When a recipe says fry in deep fat, such as doughnuts, croquettes, fritters, etc., does this mean deep enough to completely cover them? Thank you for this information very much. J. H.

J. H.—Try adding
One teaspoonful of Worcestershire sauce,
One-quarter teaspoonful of mustard,
One-half teaspoonful of salt,
One-half teaspoonful of pepper to the puffs.
To overcome the raw center, do not make the puffs quite so large and cook them a little longer; or, in other words, your fat is too hot to allow the heat to reach the center of the dough. A pastry jagger is a wheel-like instrument with a handle and is used for cutting pastry. In the days of open fires in the kitchen it was then known as a gougering iron. To peach or fry in deep fat requires sufficient fat in the pan so that the articles to be cooked may swim or float at least three inches from the bottom of the pan; in the case of cutlets, croquettes, etc., the fat must be sufficiently deep enough to cover the article.